



All about  
**Flavouring Compounds  
& Dessert Pastes**



## Flavouring Compounds & Dessert Pastes

– by BRAUN

Experience our wide assortment of flavouring compounds and dessert pastes in BRAUN quality and enhance your baked goods in an individual way.

The flavouring compounds & Dessert Pastes are suitable to flavour fresh cream, butter cream, ice-cream, milk-shakes, fillings, desserts, coatings, toppings, chocolate fillings and more.

### Your advantages

- ▶ Superb Taste, due to high-quality and natural ingredients
- ▶ Wide assortment from fruity, chocolatey to alcoholic flavours
- ▶ Versatile application possibilities
- ▶ Excellent Cost in use performance due to a low dosage
- ▶ Bake- and freezestable
- ▶ Our fruity dessert pastes, as well as specialities are Clean Label
- ▶ A variety of flavouring compounds and dessert pastes are Halal certified

### Applications of BRAUN-pastes

	Dosage		Production
<b>...in cream</b>	40 – 60 : 1000 100 : 1000	All dessert pastes All Royal-pastes	Dissolve Alaska-express neutral in water, flavour with paste and add unsweetened cream.
<b>...in buttercream</b>	40 – 60 : 1000 100 : 1000	All dessert pastes All Royal-pastes	Make a Cream for example with bianca and refine with a dessert paste.
<b>...ice-cream</b>	40 – 60 : 1000 100 : 1000	All dessert pastes All Royal-pastes	Flavour ice-cream with particular dessert paste.
<b>...milk-shakes</b>	40 – 60 : 1000 100 : 1000	All dessert pastes All Royal-pastes	Flavour milkshake with particular dessert paste.
<b>...fillings</b>	40 – 60 : 1000 100 : 1000	All dessert pastes All Royal-pastes	Flavour filling with particular dessert paste.
<b>...coatings</b>	40 – 60 : 1000 100 : 1000	All dessert pastes All Royal-pastes	Flavour coating with particular dessert paste.
<b>...toppings</b>	40 – 60 : 1000 100 : 1000	All dessert pastes All Royal-pastes	Flavour topping with particular dessert paste.
<b>...chocolate fillings</b>	40 – 60 : 1000 100 : 1000	All dessert pastes All Royal-pastes	Flavour chocolate filling with particular dessert paste.

# Assortment Overview

## Dessert Pastes

### Fruity Pastes

Art.-No.	Product name	
1248101	Dessert Paste Apricot 1,0 kg	
1242001	Dessert Paste Banana 1,0 kg	
1254001	Dessert Paste Cherry 1,0 kg	
1278001	Dessert Paste Lemon 1,0 kg	
1216701	Dessert Paste Lime 1,0 kg	
1256001	Dessert Paste Mandarin 1,0 kg	

Art.-Nr.	Product name	
1262001	Dessert Paste Orange 1,0 kg	
1245301	Dessert Paste Passionfruit 1,0 kg	
1248001	Dessert Paste Peach 1,0 kg	
1240001	Dessert Paste Pineapple 1,0 kg	
1250001	Dessert Paste Raspberry 1,0 kg	
1246001	Dessert Paste Strawberry 1,0 kg	

### Dessert Pastes, Specialties

Art.-No.	Product name	
1276301	Dessert Paste Caramel 1,0 kg	
1275001	Dessert Paste Mocca 1,0 kg	
1273001	Dessert Paste Walnut 1,0 kg	



## Alcoholic Pastes

Art.-No.	Product name	
<b>1245001</b> <b>1245005</b>	<b>Dessert Paste Egg-Flip</b> 1,0 kg 5,0 kg	
<b>1268001</b> <b>1268037</b>	<b>Dessert Paste Blackforest Kirschwasser</b> 1,0 kg 4,8 kg	
<b>1272001</b>	<b>Dessert Paste Brandy</b> 1,0 kg	
<b>1266001</b>	<b>Dessert Paste Rum</b> 1,0 kg	

### Royal Pastes

**Dosage:**  
**100 : 1000**



**Fruity Pastes,  
Pastes, Specialties,  
Alcoholic Pastes**  
**Dosage:**  
**40 – 60 : 1000**

## Royal Pastes

Art.-No.	Product name	
<b>1280001</b>	<b>Royal Paste Amaretto</b> 1,0 kg	
<b>1279501</b>	<b>Royal Paste Cointreau</b> 1,0 kg	

Art.-No.	Product name	
<b>1283001</b>	<b>Royal Paste Marc de Champagne</b> 1,0 kg	
<b>1274001</b>	<b>Royal Paste William-Christ</b> 1,0 kg	

## Tip for flavouring pound cakes and dough:

Per 1,000 g batter:

<b>Powdered Compounds</b>	Orangella, Ginger bread spice	10 – 12 g
<b>Dessert Paste</b>	Caramel, Mocca	approx. 40 g
<b>Dessert Paste</b>	Banana, Peach, Pineapple, Apricot	60 g
<b>Dessert Paste</b>	Eggnog, Rum	90 - 100 g
Dessert Pastes with high fruit acidity like Cherry, Strawberry and Raspberry shouldn't be used in pound cakes.		
<b>Royal Pastes</b>		80 - 90 g
<b>Liquid Essences and Liquid Compounds</b>		5 – 8 g

## Liquid Essences and Liquid Compounds

Art.-No.	Product name		Art.-No.	Product name	
1178003	<b>Almond Essence</b> 3,0 kg		1181001	<b>Mocca fine</b> 1,0 kg	
1171001	<b>Aprima, apple essence</b> 1,0 kg		1148005	<b>Rum fine</b> 5,0 kg	
1184003	<b>Butter Cream Essence</b> 3,0 kg		1146003	<b>RumbaRum</b> 3,0 kg	
1140001	<b>Caribia</b> 1,0 kg		1100001	<b>Sizilia</b> 1,0 kg	
1140003	3,0 kg		1100003	3,0 kg	
			1100032	12,5 kg	
1102032	<b>Citronette</b> 12,5 kg		1128001	<b>Pur Vanil</b> 1,0 kg	
1102025	25,0 kg				
1120001	<b>Combani</b> 1,0 kg		1102205	<b>Citronette</b> 5,0 kg	
1120003	3,0 kg				
1120032	12,5 kg				
1144003	<b>Jamaica</b> 3,0 kg				
					




**Dosage:**  
**3 - 5 : 1000**



## Powdered Compounds

Art.-No.	Product name	
<b>1318101</b> 	<b>Citronella</b> 1,0 kg	 
<b>1316001</b> 	<b>Gingerbread Spice</b> 1,0 kg	 
<b>1304034</b> 	<b>Kovanil</b> 0,7 kg	
<b>1306035</b> 	<b>Limone</b> 0,5 kg	
<b>1318001</b> 	<b>Orangella</b> 1,0 kg	 
<b>1310001</b>	<b>Stollen fine</b> 1,0 kg	

## Flavouring Pastes

Art.-No.	Product name	
<b>1295005</b>	<b>Caokrem RSPO SG</b> 2,5 kg	
<b>1282031</b>	<b>Hazelnut Cream, Fine</b> 2,5 kg	
<b>1290003</b> 	<b>Othello, Cocoa Paste</b> 3,0 kg	